

CONCESSIONS MADE TO BOSTON "HELLO GIRLS"

Company Offers 8½-Hour Day and Compromises on Increased Wage Demand.

TROUBLE IN "SPLIT TRICK"

Operators Insist It Be Abolished—Conferences Go On—Walters May Strike in Sympathy.

Boston, April 9.—The New England Telephone and Telegraph Company offered to the executive committee of the telephone operators' union to-night a proposition embracing concessions on several of the union's demands. This offer, which was made during a series of conferences arranged by the Boston Chamber of Commerce in an effort to avert the threatened strike of telephone girls, was made the basis of further conferences, which continued to a late hour.

As first presented the concessions are understood to have included an increase in wages (the amount uncertain), but not equal to the demands, which averaged \$1 a week; the establishment of eight and one-half hours as the maximum working day; the readjustment of the so-called "split trick system," and the appointment of a board of three operators to hear complaints and report to the company officials.

The operators' committee held out for entire abolition of the "split trick," while the company officials would promise only a readjustment. Later consideration of the full-wage demands is understood to have been promised.

Just before midnight the executive board of the Electrical Workers' Union, which has voted to join in a strike with the girls, was called into the conference room.

E. N. Bethell, of New York, vice-president of the Bell telephone system, was present at the conference.

Copley Square and its vicinity were a-buzz all day with telephone girls arriving from Pittsburgh, Philadelphia, and Baltimore. Most of them came to regard the visit to Boston as a lark and they were making the most of it. They are staying at fashionable hotels in the Back Bay.

A new element was injected into the situation when the Walters' Union Local 89 met and debated whether its 750 members should serve food to the 1,200 or 1,500 "emergency operators" the company has brought here and who are regarded by the local "hello girls" as strikebreakers. It was decided to call out all union waiters at hotels sheltering "strikebreakers" in the event of a strike.

The Legislature was among the peace-making factors to get into action to-day. After a heated debate in the House that occupied most of the afternoon, the two branches concurred in an order to appoint a joint committee to consider the situation and make recommendations as expedient.

Meetings were held also to-night by the linemen, cable splicers and other men employees of the telephone company, who have promised to strike in sympathy if the operators go out. The Telephone Operators' Union is a local of the National Electrical Workers' Union, and has the moral support of the Boston Central Labor Union, which is considered one of the strongest labor organizations in the country.

PERSONALITY MOSTLY MINUS

Mrs. Easton, Who Rejuvenates Souls, Deplores Its Absence.

Are you wearing your wishbone where your backbone ought to be? Then you'll never be anything more than one of the "also rans." Brace up and translate your wishfulness into dashiness, says Mrs. Mildred Manby Easton, who talked before the Life as a Fine Arts Club, at the Hotel Astor yesterday. Her subject was personality, and she said there were altogether too many people who had no personality. Mrs. Easton was in a pessimistic mood, for she said that every prospect pleased and only man was vile.

"Go in Central Park," she said, "and it's just as pretty as it can be, all but the people. The people spoil it. They're so lean and bony. It seems as if we took a great deal of trouble to improve everything and put people."

As one means of improving people, Mrs. Easton is giving drawing room talks with a fifteen minutes' physical drill for the listeners after the talk—the object being to break up the rats that habits of carelessness, peevishness, worry and old age thoughts have worn in our faces, nerves and muscles, and to set up a new series of responses to the more beautiful, beautiful and joyous feelings of the soul."

WOMEN'S VOCATIONAL SERIES. II.

Next Sunday, April 13, the second of a series of eight valuable and interesting vocational articles for women, written by experts, will appear in the

Woman's Pages of The Sunday Tribune

Miss Gladys Coates

Teacher of Millinery and Domestic Art at Teachers College, Pratt Institute and Barnard School for Girls, will contribute the second article in the series:

"Why Not Try Millinery?"

JUSTICES ALL BUSY ON DIVORCE BARGAIN DAY

Matrimonial Mixup of Manicurists Wedded to Same Man in the Same Year Straightened Out by Decree.

An unusually large calendar of matrimonial cases, even for "bargain Wednesday," as the day has become known because the uncontested cases heard on that day are quickly disposed of, confronted Justice Giegerich yesterday. He heard all the cases he could and sent several to other justices to hear, most of them to Justice Gavegan.

There came before Justice Gavegan Mrs. Marguerite S. Sack, for a separation from George D. Sack, son of A. Albert Sack, owner of a woollen manufacturing plant in Providence. The defendant was the manager of the New York office of his father's company. The couple were married in 1908 and have a son. For five years, Mrs. Sack said, they lived happily together at No. 730 Riverside Drive, when there developed differences. Sack decided to live apart from his wife, promising to support her and the child. He did not do so and his wife does not know his present whereabouts. Justice Gavegan granted the separation and awarded Mrs. Sack the custody of her child and \$40 a week alimony.

Mrs. Ruth H. MacKenzie, of No. 220 Audubon avenue, sought a divorce from Roderick C. MacKenzie. The MacKenzies were married in 1910, following an elopement to Jersey City. The wife mentioned several women with whom she said her husband misconducted himself in 1911 and 1912. When Mrs. MacKenzie told the court she was only twenty years old Justice Giegerich stopped the trial and told her lawyer that he must have a guardian appointed for the young woman before she could sue.

"This is the most unusual tale that I ever heard," said Justice Giegerich, after listening to the testimony of Joel

Boon, as a witness for his sister, Mrs. Maude Barber, in her suit against Frank Barber. Moon had told the court that Barber took him along when he called on a certain young woman. Justice Giegerich asked Moon: "Do you mean to tell me your brother-in-law took you with him when he went out on a carouse?" Moon replied: "It's gospel truth." A decree will follow.

Justice Giegerich also listened to the peculiar mix-up of two manicurists and their husband, both women being married to the same man. The women were Mrs. Margaret Van Tassel and Mrs. Rose Van Tassel. They both married Walter Van Tassel in 1907. Neither knew of the other until they worked together at adjoining tables. Then they became confiding and discovered they had the same husband. Mrs. Rose Van Tassel said she was married to him in March, 1907. The same day Van Tassel left her saying he was going to hunt a flat. But he never came back. Mrs. Margaret Van Tassel said she became a Mrs. Van Tassel in August, 1907, at St. Patrick's Cathedral, and that he deserted her and their baby. She brought a suit for divorce, which Justice Giegerich promised to grant her. The other wife has not announced her plan of action.

The most exciting case before Justice Giegerich yesterday was that of William W. Wallace, who asked for a divorce from Mrs. Edna R. Wallace, alleging that his brother, Thomas C. Wallace, Jr., eloped with his wife. During the hearing Mrs. Thomas C. Wallace, mother of the plaintiff and the co-respondent, fell in a fit in the courtroom and was in a state of coma for a half hour. The father served the papers in the case on Thomas.

BOY BURGLAR AGAIN ESCAPES FROM JAIL

Eludes Keepers for Fourth Time—Also Holds Juvenile Record as Flat Robber.

Raymond Beck, sixteen years old, the "golden haired, angel faced" burglar who piled up a record of fifteen apartment house robberies in the Ridgewood section of Brooklyn before the police captured him, escaped early yesterday morning from the New York Juvenile Asylum, at Dobbs Ferry. Up to early this morning he had not been found.

The boy's genius for escape is beginning to rival his ability to get into jail. Yesterday's escape was his fourth in less than eighteen months. On one occasion he was found on a street corner in Yonkers clad only in his night dress and a raincoat, and trying to persuade a taxicab driver to take him to New York. He got out of the asylum once by twisting bedclothes together and sliding down to freedom. His last previous attempt was in November.

BARNARD JUNIORS WIN

Prove Themselves Fastest in Swimming Tank Contests.

The Barnard College juniors defeated the three other classes yesterday afternoon in the Thompson Building tank. The juniors won 20 points, the sophomores 16, the seniors 7 and the freshmen 1. Miss Eleanor Haddell, '14, carried off first place in three dashes, making the length of the tank in seven seconds less than any one else.

In the relay race the sophomore team, Anna Jamison, Fanny Menkewell and Marjorie Hillas, finished first. The juniors were second and the seniors third.

In the 20-yard dash Eleanor Haddell carried off the laurels, making the distance in 13.2 seconds, a record swim for Barnard. Fanny Menkewell, '15, was second, Evelyn Haring, '13, third.

The dives were greeted with delighted "Ohs" and "Ahs" from the balcony. Sophie Andrews, '14, won the 100-yard dash. Edna Harris was second and third respectively.

In the 40-yard dash, Eleanor Haddell fairly hurled through the tank amid the excited shrieks of her classmates, and came in first, far ahead of the others; Marjorie Hillas, '15, second, and Mary Campbell, '13, third.

The backward dash was the last event, and the juniors won, Eleanor Haddell finishing an arm's length ahead of Naomi Harris, '15, who was closely followed by Anna Jamison, '16.

CAMPERS IN PAJAMAS CAPER FOR SUFFRAGE

In Blue and Red and Pink and Stripes, Fourteen Fairy "Suffs" Entertain.

Want to know just how it looked last night at Terrace Garden with the fourteen fairy "suffs" gamboling in the limelight? It was really campfire light, and the dozen machines who called the pajama ballet forth from their tents was a wicked hermit. Forth they came shrieking at midnight—pink ones, red ones, red and white striped ones—all kicking up their toes and shrieking at the toads.

All were, as is the custom of campers, the cutest of lacey bonnet caps, falling in bewitching flimsy ruffles over red curls, brown braids or floating golden tresses. All wore black silk stockings, too, as campers do. When they found it wasn't a wicked hermit, but only the kind old farmer with a telegram from Harry, then the pink pajamas and the blue pajamas and the red and white striped pajamas joined in an Irish jig—as campers do, you know, at midnight.

There were a lot of suffrage, too, before they got through, for that well known with the punch, "How the Vote Was Won," was the pièce de résistance on the bill.

The real hero of the evening, however, was Alfonso de Lauro, who stood up with fifty girls and sang a pretty song about summer time. This was in the chorus of Mme. Nordine's singing class.

The programme ended with the dashing drill of the "Mute Zouaves."

Mrs. Belmont had a large dinner party before the entertainment, and her guests filled the boxes afterward. Among those who were with her were Mrs. Hermann Oelrichs, Mrs. E. H. Gary, Mrs. James Speyer, Mrs. Lewis Nixon, Robert Graves, Mrs. McCready, Mrs. C. C. Cuyler, Mrs. C. A. Alexander, Sydney Smith, Howard Taylor, Mrs. William Douglas, Mrs. Clarence Dismore, Mrs. Hamilton Fish, Mrs. J. W. Gerard, J. R. De Lamar, Mrs. Moses Taylor Campbell, Mrs. Elsie Dyer.

BIG PLANT FOR PIANO CO.

Occupies Entire Block Front in Long Island City.

Pease & Ellman have leased for the Brunswick-Balke-Collender Company the entire block in Long Island City bounded by Review avenue, Fox and Marsh streets and the Long Island Railroad, comprising about thirty-seven city lots, together with a large main factory building divided in three sections, a powerhouse and boiler house, dry kilns and lumber storage sheds, fireproof garage, paint and varnish storage building, etc., to the Weber Piano Company, which is owned by the Aeolian Company.

This plant, which was built in 1907 at a cost of about \$700,000, is one of the most complete and up to date factories near New York, and will be used by the present tenants for the manufacture of pianos and pianofortes. Walter Kiddle, who designed and constructed the plant originally for the Brunswick-Balke-Collender Company, represented them in the transaction. The lease, which is for a term of ten years, carries with it the option to purchase.

TAFT UNIVERSITY CLUB GUEST

Ex-President Comes from Yale for Dinner in His Honor.

Ex-President Taft was the guest of honor last night at a dinner given by the University Club, Fifth avenue and 54th street. A reception preceded the dinner, which was attended by members of the club and a few guests.

It was the first time since Mr. Taft has taken his seat as a professor at Yale University that he came to this city. From the station the ex-President went to the house of his brother, Henry W. Taft.

NEW "ANTI" HEADQUARTERS

"Annex" to Be Opened in Fifth Avenue to Fight Suffrage.

The "anti-suffrage annex" will be opened Thursday morning on the ground floor at No. 48 Fifth avenue, between 25th and 26th streets, by the New York State Association Opposed to Woman Suffrage. The annex will be operated in conjunction with the main office of the association, which is on the third floor at No. 25 West 33rd street.

Members of the association's executive committee will take turns directing the annex, assisted by a corps of volunteers. The annex is decorated in black, white and rose, the official anti-suffrage colors. Badges, buttons and anti-suffrage literature will be distributed.

JUDGE HOUGH HAS RECOVERED

Federal Jurist Back from Sanatorium After Operation.

Judge Charles M. Hough, of the United States District Court, paid a visit yesterday to the Federal Building after a long absence caused by illness. He appeared to be in good health, though not quite ready to return to the strenuous work of sitting in lengthy cases.

The judge was taken suddenly ill early in January during court hours. He was compelled to undergo an operation at a sanatorium in Rochester, Minn.

"CAUSE" FILM MUST GO

Horrid Operator Made Frights and Frumps of Suffragists.

EDISON GETS PROTESTS

Beauty of Speakers at "Votes" Meeting Transformed Into Ugliness in Picture.

That "talking movie" of a suffrage meeting put on at the Colonial Theatre last Monday evening is to be taken off the boards. It is to be struck out of existence at the desire—nay, command—of the suffragists who posed for it.

Oh, what?

Yes, the suffragists say it makes them homely.

The audience that night made a few remarks to that effect when it saw the pictures. Vaudeville audiences are not bashful about expressing opinions, and it seemed to be the general opinion that those women were not good looking enough to deserve a man's vote.

Well, any woman can imagine how the originals of the speakers in that picture, who were there, sitting up in boxes—any woman will know how they felt. Remembering the vision each saw in the mirror before she set out for the theatre, it certainly was cruel hard to see themselves so caricatured and so maligned. And, then, the reflection upon the "cause!"

The office force of the National Woman Suffrage Association, under whose auspices the "movie" was put on, and which entertained eight box parties on Monday night, had barely unlocked the door of headquarters the next morning before the telephone bell rang wildly.

"This is Mrs. Arthur E. Townsend of the Women's Political Union," Oh, Mrs. Bennett, that frightful picture! To think that we—should—put such an anti-suffrage propaganda on the boards! Why, it makes us look like horrors, and my face—Oh, well, I don't care for myself, but I resent the libel on Mrs. John Rogers, Jr., who really looked very nice when she posed in the front row for that picture. For the love of the cause, have that awful thing suppressed without delay!"

A minute after in burst Mrs. Frances Maule Bjorkman, her eyes goggling with indignation.

"Was it I—in that picture last night?" she demanded. "Why, it made me look fifty years old and all a-weak. Telegraph to Edison and have the record or whatever it is smashed!"

Kind hands put Mrs. Bjorkman in a chair and calmed her.

"Never shall I forgive my emotions," she sighed, "when that talking-movie abolitionism began to work. As the different women got up to speak they went up and up and up till they looked about twenty feet tall. My! I don't wonder the men jeered. And now they'll probably go to their graves thinking that suffragists really look like that!"

Other protests came thick and fast, by telephone, letter and in person. Mrs. James Lees Laidlaw, of the Woman Suffrage party, sent word to the picture, sent word to invoke the law if necessary to have that menace to the success of their cause removed at once. Mrs. Mary Ware Bennett, of the "National," who was in the picture and fared as badly as anybody, spent most of the day assuring anxious inquirers that the thing should be stopped. Two urgent telegrams were sent one to Mr. Edison and one to the company that took the picture.

Everybody who wants to see and hear a suffrage meeting will have to go to a real one now. They won't get it in a moving picture show.

BOUGHT FRIEDMANN CURE?

Says He Contracted to Pay \$1,000,000 for Vaccine.

St. Louis, April 9.—Albert Von Hoffman, of St. Louis, directed his attorney in New York to-day to apply for an injunction to restrain Dr. Friedrich F. Friedmann, of Berlin, from closing a contract with any one for the disposition of his tuberculous vaccine, in case Dr. Friedmann should attempt to put his remedy on the market.

Von Hoffman claims to have a prior contract with Dr. Friedmann for the commercial rights to the vaccine, and to-day gave out the alleged contract. This is dated October 24, 1902, and reads:

Dr. F. F. Friedmann has invented a new cure for tuberculosis and applied for patents in the United States for same, and Albert Von Hoffman, a citizen of the United States, desires to acquire the rights and privileges of this patent. Dr. Von Hoffman will pay, thirty days after the discovery is recognized by the Medical Congress of Berlin and Vienna as an absolute cure for tuberculosis, the sum of \$1,000,000 to Dr. Friedmann.

Dr. Von Hoffman agrees to pay the sum of \$100,000.

Accepted. DR. F. F. FRIEDMANN.

BIG DEAL IN THE BRONX

Apartment Houses To Be Erected on Plot Bought.

Arnold, Byrnes & Bauman have sold to George F. Johnson & Son twenty lots on the west side of Seventh avenue, 150 feet south of Westchester avenue, The Bronx.

The Foxdale Realty Company, of which Frank Starkman is president, has given in part payment five five-story buildings, at the southeast corner of Minford Place and 173d street, on a plot 128x100 feet, and also the buildings No. 147 to 151 Minford Place, on a plot 57x190 feet, all five-story structures, completed by the Foxdale Realty Company about six months ago. The transaction involves about \$425,000.

The Foxdale Realty Company will soon begin the erection of twelve five-story apartment houses on a plot on Seventh avenue.

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I. H.

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GETTING READY FOR MOVING DAY

Hints That May Be of Assistance to Those Who Are Planning to Transfer Their Household Gods to a New Abode on May 1st or Thereabouts.

Comes now the time of year when the cry of the real estate agent is heard in the land, and many are persuaded to change their abode. To such as are facing the problem of whether to pack the household gods in excelsior or wrap them in blankets the following hints from a much moved person, published in "Home Notes," may be of assistance.

House moving is like most other contingencies, says the writer. It loses all its terrors if undertaken in a cheerful frame of mind, coupled with plenty of practical forethought.

As soon as the date is fixed and the workmen are busy in the new house, preparations for the transit of one's goods should be commenced, and it is just these preparations that are apt to be very trying to the family in general. In her belongings spotlessly clean, so that no dust and dirt be conveyed to the new abode, many a housewife begins to dismantle the house and make it thoroughly uncomfortable to live in weeks before there is any necessity to do so.

I admit that there is a good deal to be done, and that it is not wise to leave everything to the last day or two, but all the preliminary arrangements can and should be so carried out that other members of the family party are hardly aware of what is taking place.

As all the available trunks, boxes and cases will be required, the housewife's first attention should be bestowed on the contents of the box room. Every receptacle should be turned out and the contents overhauled. What is worth keeping can be repacked, but those articles which are no longer of use to the owner can be either sold or put into a sack and sent off to some poor person or to a mission.

Every room must in turn be subjected to this clearing out and elimination of rubbish, and it is a good plan to spread a dust sheet on the floor into which all doubtful belongings can be thrown. At the end of the day, or before the rubbish is disposed of, the contents of the sheet should be searched in case any valuable has been inadvertently placed there.

If one room can be spared all the books and cherished ornaments can be taken and personally packed. It is better there and the professional men pack the household china and glass, as they are then responsible for breakages and loss. Books should be beaten, dusted and packed in cases lined with sheets of paper. Small silver ornaments and superfluous table appointments and pictures can be placed between the folds of blankets and linen.

The curtains and blinds for the new house can be made beforehand from carefully taken measurements, and if linoleum and cork carpet are used these should be laid before the move takes place. If the weather is dry there is no reason why the cleaned and beaten carpets should not also be laid. Loose covers and draperies should be dispatched to the cleaner's a few days before the move. This gets them out of the way and they arrive home fresh and ready for use.

On the eventful day the family must be early astir, the bed linen neatly folded and tied up in dust sheets, and the contents of the house placed unrestrictively at the disposal of the men. One respondent of the House moved on May 1st, and the men may be instructed where the large pieces of furniture are to be placed.

With judicious management one sitting room and a couple of bedrooms should be quite habitable by nightfall, provided, of course, that the old or new houses are at no great distance from each other. Men are always a little difficult at these times, and it is a good plan to pack a hamper containing table necessities, a cold joint, tongue or pie, and a substantial cake, the day before the move, so that the tired and nervous family need not go hungry to bed.

As soon as the last vanload of furniture has left the old house a thorough search for "left-behinds" should be made. The rooms should be swept and dusted, the windows and doors securely fastened and the keys returned to the owner or his agent without delay.

TEMPERING FOOD FOR INVALIDS

The "Cook Book of Left-Overs" Makes Suggestions Which Help the Housewife to Meet This as Well as Many Other Problems.

It is the loving care of every housewife who has to tempt an invalid to eat to prepare the little food that is allowed in as enticing a manner as possible. The "Cook Book of Left-Overs" (Harpers) helps her meet this emergency as well as the many others which confront her in her busy round. See, for example, page 207.

Orange Baskets.

When the pulp of oranges is to be served in small pieces, or the juice alone used, cut the peel in the form of baskets with a handle half an inch wide, and with a spoon carefully remove the pulp. Put the baskets at once into cold water and they will keep fresh for several days. Use them for serving orange sponge, lemon jelly, or a fruit blanc mange. An orange sponge may be attractively served

COOK BOOK CUTION.

Present this Coupon with two others and 25 cents at the office of The New York Tribune, on the ground floor, and receive "The Cook Book of Left-Overs," bound in washable cloth. By mail 40 cents.

Postal Card Departments

All communications (and they are welcome) should be made by postal as far as it is possible.

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MEAT PIE

Cut two pounds of lean pork, veal, lamb or beef into pieces two inches square; cover with two quarts of boiling water. Add one good sized onion, one teaspoonful of minced celery, one teaspoonful of minced parsley, boil slowly for one hour, then add one teaspoonful of salt and a dash of pepper. Moisten two tablespoonfuls flour with sweet milk and stir well into the gravy; then turn all into a granite or earthen baking dish. Sift one pint flour, one-half teaspoonful salt and two tablespoonfuls baking powder into a mixing bowl. Then rub two tablespoonfuls of cool lard into the moistened mix and roll into a shape the size of the baking dish; lay it on top of the meat and gravy and bake until a light brown. About twenty minutes is long enough.

I. H.

RHUBARB CONSERVE

Boil together three pounds of rhubarb, cut into small pieces, three pounds of granulated sugar, one pound of chopped raisins, two oranges, chopped moderately fine, and one pound of shelled English walnuts, cut into small pieces. Boil slowly until the juice jellies.

MRS. G. B. W.

ONE-EGG CAKE WITH ORANGE AND APPLE FILLING

Make a batter of one egg, one cupful of sugar, one half cupful of shortening, a pinch of salt, two and two-thirds cupfuls of flour, two teaspoonfuls of baking powder, one cupful of sweet milk. Bake in three layer tins and make filling as follows: Boil together one pound of rhubarb, one pound of apples and one cupful of sugar. Spread apples and one cupful of sugar. A chocolate frosting may be used with this cake.

M. E. D.

TO REPLACE A HANDLE

When a handle comes off a knife, fork or buttonhook, reset it with sealing wax, the kind used for sealing letters. Heat the handle

RECIPES TESTED AND FOUND GOOD

All recipes appearing in these columns have been tested.

Level measurements are used unless otherwise stated.

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The Woman About Town

POLITICS AND TIME CARDS.—A woman who is employed in a city office tells how she got in fifteen minutes late one morning, and in signing the time book noticed that the person just ahead signed "9 a. m." Not being versed in ways political, she signed the exact time of arrival. Upon going into her own department she mentioned the incident to one of the men. "Oh," said he, "you'll never do here! Why, that'll make everybody else late, and it's Monday morning, too. If one room can be spared all the books and cherished ornaments can be taken and personally packed. It is better there and the professional men pack the household china and glass, as they are then responsible for breakages and loss. Books should be beaten, dusted and packed in cases lined with sheets of paper. Small silver ornaments and superfluous table appointments and pictures can be placed between the folds of blankets and linen.

The curtains and blinds for the new house can be made beforehand from carefully taken measurements, and if linoleum and cork carpet are used these should be laid before the move takes place. If the weather is dry there is no reason why the cleaned and beaten carpets should not also be laid. Loose covers and draperies should be dispatched to the cleaner's a few days before the move. This gets them out of the way and they arrive home fresh and ready for use.

On the eventful day the family must be early astir, the bed linen neatly folded and tied up in dust sheets, and the contents of the house placed unrestrictively at the disposal of the men. One respondent of the House moved on May 1st, and the men may be instructed where the large pieces of furniture are to be placed.

With judicious management one sitting room and a couple of bedrooms should be quite habitable by nightfall, provided, of course, that the old or new houses are at no great distance from each other. Men are always a little difficult at these times, and it is a good plan to pack a hamper containing table necessities, a cold joint, tongue or pie, and a substantial cake, the day before the move, so that the tired and nervous family need not go hungry to bed.

As soon as the last vanload of furniture has left the old house a thorough search for "left-behinds" should be made. The rooms should be swept and dusted, the windows and doors securely fastened and the keys returned to the owner or his agent without delay.

KEEP TO CALM QUESTIONS

Some one writes to ask which city is the City Beautiful. To attempt to answer that question would be like stirring up a hornet's nest.

"ALL IS NOT GOLD"—"Do tell us how it feels to be a star boarder?" We asked the nice young man who not only got cream for his coffee, but got the cream of everything else. "It's awful, that's what. You see, there's a little girl back home whom I'm going to send for. I got another radio, but that landlady keeps throwing that awful daughter at me, and to take a tumble she simply won't. When I can stand it no longer I'm off to another place. Last time it was a giddy young widow who bombarded me with attentions. Maybe I won't be glad to get married and be rid of them!" Poor fellow! Instead of envying the lot of the star boarder we must pity him. Still, we've seen some star boarders who enjoyed their roles immensely.

DOGS AND OWNERS

Yesterday afternoon Fifth avenue we noticed a 20-pound woman leading a weeny, weeny dog, and directly behind her was a 50-pound damsel striving to hold the leash attached to a large mastiff. By way of contrast they were the "greatest ever," and if we could only have gazed our nerve to the proper point we would have asked the sweet ladies to change dogs.

THE LITERAL CHILD

A mother entered the dining room just in time to find her small child pouring quantities of sugar into the cocoa, and, upon remonstrating, the youngster said, "But I heard nurse read on the cocoa box, 'Use sugar as wanted.'"

Gardens for Little People

Many mothers are now planning to have a little garden for John and Mary, because this summer they will be big enough to profit by it, says Jessie Wright Whitcomb, "The Mother's Magazine" for May. Many mothers are also remembering the crash of hopes last summer—so far as the children's gardening was concerned—and are wondering whether it will be worth while to try it again. They remember seeds dug up, or drained off with excessive watering, flower plants ruthlessly jerked up, and weeds left standing, dried and parched and cracked little beds, or tangles of triumphant Jimson, dandelions and knot grass. Or perhaps it may recall anxious little workers and sorry disappointments over poor, spindly, flowerless plants. We have had all sorts of experiences in our family, and I feel as though a succession of summers had drilled into me exactly what is what for a small child's garden.

The main thing is to have a very limited variety of seeds and those of a strong, hardy, free blooming sort. A child of three, four or five years can have a satisfactory garden of three sorts of seeds, so that he can learn the names of three plants and then weed out everything else. One summer I remember three particularly successful and simple attempts. One boy planted his plot with mixed annuals, surrounded by one row of radishes and one row of lettuce. The lettuce and radishes occupied his attention to begin with, and when he had eaten them, his zinnias took the whole space, and bloomed gorgeously until frost. The next boy did the same thing, using poppies instead of zinnias. The Free Lanes, bound to be different as ever, hauled stones in his little cart till he had a fair sized heap, and planted a package of mixed morning glories in a row stretching the base. All summer long his pink, blue and purple morning glories were the admiration of the family.

Children love flowers, but they do not love disappointment, and the way to make contented little gardeners—even of children who perhaps have but little affinity with the soil—is to limit the varieties of seeds you give them, and to have those varieties all bright, free bloomers.

OBJECTS TO SON'S VACCINATION

Hagbard Ekerhold, a civil engineer whose son was held as a truant, yesterday said he did not believe in vaccination. The Board of Education authority explained that parents can be compelled to have their children vaccinated, but that they cannot be compelled to have it vaccinated. Magistrate Kernochan adjourned the case until Saturday, suggesting that the father confer with the Board of Education.

HOME MADE RECIPES FOR BEAUTY SEEKERS

TILLY THIS, IT TOO FAT.—The following well-known fat dissolver costs little to prepare and is unfailing in results: Dissolve 4 ounces paraffin in 1½ pints hot water. The dose is 1 teaspoonful three times a day after meals, not rapidly and not on an empty stomach. It is not a laxative. Furthermore, when the skin is not so flabby, nor is the skin wrinkled. Seldom does the weight increase over 10 pounds, and this is a great deal for a half-pint alcohol after one ounce paraffin. The dose is 1 teaspoonful three times a day after meals, not rapidly and not on an empty stomach. It is not a laxative. Furthermore, when the skin is not so flabby, nor is the skin wrinkled. Seldom does the weight increase over 10 pounds, and this is a great deal for a half-pint alcohol after one ounce paraffin. The dose is 1 teaspoonful three times a day after meals, not rapidly and not on an empty stomach. It is not a laxative. Furthermore, when the skin is not so flabby, nor is the skin wrinkled. Seldom does the weight increase over 10 pounds, and this is